

# English Menu



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## Breakfasts \$175

### HOTCAKES

*With maple syrup and seasonal fruits*

### MUESLI

*Bowl - dried fruits, honey, yogurt & granola*

### EGGS COOKED TO ORDER

*Omelet, sunny side up or scrambled egg, accompanied with seasoned potatoes and fresh herbs.*

## Toasts \$150

### GRILLED EGGPLANT (BABA GHANUSH) TOAST

*Served with feta cheese and a mediterranean touch*

### AVOCADO TOAST

*Served with sunny side up egg and fresh vegetables*

### HUMMUS TOAST with ANTIPASTI

*Grilled vegetables with hummus served on our homemade bread*

## Shakshuka \$195

*Sunny side up egg cooked on tomato & herbs sauce accompanied with pita*

## Morning Drinks

*Espresso \$70*

*American \$70*

*Latte \$95*

*Capuchino \$95*

*Ice Coffee \$95*

*Tea \$50*

*Fresh Orange Juice \$95*

*Smoothies \$160/\$200*

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**BREAKFAST FROM 8:00 TO 12:00**

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## Appetizer

### BRUSSELS CABBAGE ASIAN STYLE \$155

*Brussels sprouts sautéed with a delicious Thai chili sauce (sweet chili sauce).*

### COLIFLOR BANG BANG \$155

*Cauliflower tempura served with the house's spicy mayo.*

### MEXICAN STYLE CORN \$145

*Mexican-seasoned grilled corn.*

### GUACAMOLE "LAYLA" TROPICAL \$230

*Classic guacamole accompanied by a pineapple beak (PICO DE GALLO), an exotic combination just like as Layla.*

### SLIDERS \$285

*Three mini burgers, ideal to taste.*

## Salads

### CRUNCHING ARTICHOKE SALAD \$230

*Served on a bed of Lebanese yogurt and fresh arugula.*

### GREEK SALAD \$180

*Fresh vegetables with feta cheese and Greek olives.*

### WARM BRUSSELS SPROUTS SALAD \$180

*Crispy and hot with a drizzle of Parmesan cheese, a mixture of extraordinary flavors.*

## Hummus section

### TRADITIONAL \$185

*Traditional Mediterranean hummus made from chickpea and sesame sauce.*

### AVOCADO \$215

*Traditional hummus with Caribbean vibes.*

### BEET HUMMUS \$165

*Our traditional hummus in its sensual version.*

### HUMMUS TOPPING:

- |                            |       |
|----------------------------|-------|
| ▪ Wild mushroom mix        | \$95  |
| ▪ Cauliflower              | \$70  |
| ▪ Mediterranean style beef | \$195 |
| ▪ Falafel                  | \$70  |
| ▪ Extra Pita               | \$50  |

# LAYLA'S BURGERS

## ♥ 1. FALAFEL BURGER \$200

*Traditional Mediterranean dish transformed into a dream burger.*

## 2. CLASSIC BURGER WITH CHEESE \$245

*Burger prime beef with cheese. Keep it simple!*

## 3. THE CHICKEN CHOICE \$245

*Grilled chicken breast bathed in pesto sauce and accompanied by a delicious salad of arugula and dried tomatoes.*

## 4. HAWAIIAN TROPIC BURGER \$290

*A touch of sweet and spicy pineapple with guacamole on our juicy burger prime beef.*

## 5. WASABI TUNA BURGER \$285

*Our delicious prime burger. yellow fin tuna served on a bed of wasabi mayonnaise, topped with caramelized onions and fresh vegetables.  
(The chef's recommendation!)*

## 6. SALMON TERIYAKI BURGER \$350

*Burger salmon bathed in teriyaki sauce accompanied by arugula and tomato.*

## 7. MAGIC MUSHROOM BURGER \$290

*Our prime beef burger with a mix of wild mushrooms and truffles, simply the best!*

## ♥ 8. WILD MUSHROOMS (BEYOND BURGER) \$320

*Our wild mushroom mix on a 100% vegetarian burger surrounded by truffle mayonnaise.*

## 9. KEBAB BURGER \$320

*Lamb burger, served with a special tahini sauce.*

## 10. MEAT LOVER BURGER \$410

*Our hamburger prime beef with a lot of barbecue flavor.*

*All the burgers are served with french fries (potato or sweet potato)  
Extra serving of potato or sweet potato \$127*

# LAYLA'S CEVICHE

## 1. MYKONOS CEVICHE \$250

*Fish ceviche, fresh herbs, crispy peas and radishes bathed in Tzasiki sauce.*

## 2. THE MIDDLE-EASTERN CEVICHE \$320

*Unique fusion between the traditional Tabbouleh salad from the Middle East served on labane cheese bed and fresh fish.*

## 3. SALMÒN DIJON CEVICHE \$300

*Salmon cubes and avocado bathed in our secret dijon mustard sauce.  
(The chef's recommendation!)*

## 4. TROPICAL CEVICHE \$250

*Fine herbs, pineapple chunks, fresh fish and house "leche de tigre" over 3 jícama toasts.*

*Extra serving of homemade tortilla chips \$30*

*Extra serving of fried pita chips \$60*

## Desserts

### KNAFE \$280

*A hot cheese and rose water dessert accompanied with vanilla ice cream!  
Only in Layla and in the Mediterranean...  
(Ideal for sharing!)*

### LA PIÑATA \$210

*Grilled caramelized strawberry and pineapple cubes accompanied with pistachios, grated coconut and vanilla ice cream. Delicious!*

### VANILLA LOVER \$180

*Vanilla ice cream accompanied with pistachios and a rose touch. Make it simple!*

# COCKTAILS

## LAYLA'S \$250

### DON-HA

*White Don Julio, lemon grass, citrus and a dash of soda.*

### TULUM

*Mezcal Amores, Passion fruit, lemon grass and sparkling water.*

### LAYLA

*Mezcal espadín Amores, grandma's infusion cinnamon jamaica, dried chillies, and citrus.*

### LUNA \$300

#### Martini Orient Express

*Ron Zacapa, reduction of cabernet sauvignon, espresso coffee and an orange touch.*

### REDTONIC \$300

*Gin Tanqueray Ten, red fruits tea, lemon grass, tonic water and orange bitters.*

## EVERYONE'S \$250

### MARGARITA

classic, jamaica or passion fruit.

*Traditional tequila, orange liqueur. Sweet & sour.*

### MOJITO

Classic, passion fruit or berries.

*Ron Havana Club 3 years old, mint, lemon. sweet & sour.*

### CAMPARI / APEROL SPRITS

*Sparkling wine, Campari / Aperol and soda*

### BRAMBLE

*Cassis Liqueur, Hendricks gin and citrus.*

### FRENCH 75

*Sparkling wine, ginebra Tanqueray. Sweet & sour.*

### MEZCALITA

Classic, Passion fruit or Berries.

*Mezcal Negroni / Negroni / White Negroni / Old Fashion / Carajillo / Gin Tonic / Mimosa / Daiquiri / Southside / Tom Collins / Dry Martini / Espresso Martini / Piña Colada / Caipiroska (Classic, Berries or Passion Fruit)*

## SPARKLING WATER & SOFT DRINKS

<i>Agua de piedra</i> .....	650 ml. \$140
<i>Perrier</i> .....	330 ml. \$90
<i>Soft drinks</i> .....	350 ml. \$50

## WATER

<i>Agua de piedra</i> .....	650 ml. \$130
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## LAYLA´S WATERS \$80

*Watermelon & Mint • Lemonade & Basil*  
*Mint Tonic • Palomo*  
*Jamaica & Cardamomo • Passion Fruit*

## SMOOTHIES

*Dark Monkey \$160 / Quetzal \$160 / Açai \$200*

## BEERS

<i>Draft beer ambar</i> .....	Glass \$80
<i>Clear draft beer</i> .....	Glass \$80
<i>Bohemia (dark)</i> .....	Bottle of 355 ml. \$70
<i>Bohemia (lager)</i> .....	Bottle of 355 ml. \$70
<i>Heineken</i> .....	Bottle of 355 ml. \$85
<i>Ultra</i> .....	Bottle of 355 ml \$85

<i>OJO ROJO</i> .....	\$85
<i>CHELADA / MICHELADA</i> .....	\$40

## COFFEE

<i>Espresso</i> .....	\$70
<i>Americano</i> .....	\$70
<i>Latte</i> .....	\$95
<i>Capuchino</i> .....	\$95
<i>Cold coffee</i> .....	\$95
<i>Tea</i> .....	\$50

# WINES, SPARKLING WINES & CHAMPAGNE

## WHITE WINES

<i>2V Casa Madero (Chardonnay - Chenin Blanc, México)</i> .....Glass <b>\$280</b> / Bottle <b>\$1100</b>
<i>Casa Madero (Chardonnay, México)</i> .....Glass <b>\$280</b> / Bottle <b>\$1100</b>
<i>Monte Xanic (Chenin Colombar, México)</i> ..... Bottle <b>\$990</b>
<i>Don Leo (Sauvignon Blanc, México)</i> ..... Bottle <b>\$1250</b>
<i>Louis Jadot (Chardonnay, France)</i> ..... Bottle <b>\$1300</b>
<i>Masi Masianco (Pinot Grigio y Verduzzo, Italy)</i> ..... Bottle <b>\$1490</b>

## ROSÉ WINES

<i>V Casa Madero (Shiraz, México)</i> .....Glass <b>\$280</b> / Bottle <b>\$1100</b>
<i>Roches-Linières (Rose D'anjou, France)</i> ..... Bottle <b>\$850</b>

## RED WINES

<i>3V Casa Madero (Caber.Sauv.-Temp.-Merlot, México)</i> .....Glass <b>\$300</b> / Bottle <b>\$1150</b>
<i>La Cetto, Reserva Privada (Nebbiolo, México)</i> ..... Bottle <b>\$850</b>
<i>Reserva Casillero del Diablo (Devil's Collection, Chile)</i> ..... Bottle <b>\$990</b>
<i>Ensamble Arsenal (Blend, México)</i> ..... Bottle <b>\$1450</b>
<i>Mariatinto (Valle de Guadalupe, México)</i> ..... Bottle <b>\$1750</b>
<i>Chateau Neuf Du Pape (France)</i> ..... Bottle <b>\$2350</b>

## SPARKLING WINES & CHAMPAGNE

### WHITES

<i>Champbrulè (Brut, México)</i> .....Glass <b>\$220</b>
<i>Marquis de Rothberg (Chardonnay Ice, France)</i> ..... Bottle <b>\$990</b>
<i>Viña Esmeralda (Spain)</i> ..... Bottle <b>\$1100</b>
<i>Freixenet (Prosecco, Italy)</i> ..... Bottle <b>\$1690</b>
<i>Moët Nectar Imperial (Moët&amp;Chandon, France)</i> ..... Bottle <b>\$3500</b>

### ROSÉ

<i>Riunite (Llambusco Rose, Italy)</i> ..... Glass <b>\$200</b>
<i>Bortolomiol Filanda Rosé (Brut Reserva, Italy)</i> ..... Bottle <b>\$1600</b>
<i>Freixenet (Italian Rosé, Italy)</i> ..... Bottle <b>\$1690</b>
<i>Moët Nectar Imperial Rosé (Moët&amp;Chandon, France)</i> ..... Bottle <b>\$4000</b>



